

DAKOTA CITY HERALD

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DAKOTA CITY, - NEBRASKA.

BET SUGAR IN ENGLAND.

It is now more than a century since Napoleon urged and encouraged the cultivation of the sugar beet in France, with results to that country which have long since demonstrated his foresight and sagacity. After a hundred years and more a sugar beet factory is to be established in England, a belated tribute to the once hated and dreaded Bonaparte, says the Manchester Union. It is announced from London that the Anglo-Netherlands Sugar Corporation, which recently sold through the British Foreign Colonial Corporation £300,000 5 per cent first mortgage profit-sharing debentures, will use part of the proceeds to establish a sugar beet factory in England in the eastern counties. The factory in England will be run under the management of Dutch sugar experts. It is pointed out that in 1910 over 1,725,000 tons of sugar, valued at \$24,554,000—about two-thirds of which is beet sugar—were imported into the United Kingdom, indicating the possibilities of the beet sugar industry in England, if it shall be found that the beets can be grown successfully there, and if the English farmers will take an interest in helping forward the enterprise.

Spain has also illustrated the peril of the law's delays and the danger of error in the trial courts. The Supreme Court at Madrid has reviewed the findings of the Council of War at Barcelona which condemned Francisco Ferrer to death. It finds after the lapse of some years that there is no evidence that Ferrer was a participant in the rioting; that any of the rioters acted under orders from him, and that in all the other cases of individual rioters who were tried there was no testimony indicating Ferrer's complicity in the disorders. This is practically a judicial finding that Ferrer was executed for an inspired offense, really because he was deemed by the military tribunal and the royal court to teach revolutionary principles. Under these circumstances the best it can do is to order the restoration of Ferrer's property confiscated after his condemnation to his heirs. As to Ferrer himself, he is innocent, but dead.

The report comes from Pittsburgh that the sum of one hundred thousand dollars is being expended in experiments to determine the edible properties of petroleum and turn them to commercial use. It is said to be certain that elements of petroleum can be transformed into fatty acid. These in turn combined with glycerine, it is asserted, will form a new food. It is said palatable petroleum "jellies" and "sauces" will be the first products to be made for general use. There are people whose gustatory anticipations will not be aroused by the prospect of petroleum food products. There are others who will be keen to notice the fact that while there is talk of petroleum as a food product the price of the crude oil lately has undergone a heavy advance.

Simplicity in weddings is reported to be strongly advocated by members of the British aristocracy. Members of the British aristocracy who marry American heiresses will hardly be able to induce the young ladies to agree to any brand of simplicity that precludes the wearing of more than \$100,000 worth of pearls.

The efforts now to save the chestnut trees emphasize nature's revenge for the needless slaughter of the birds. Bird conservation is one of the important factors in forestry, but if human carelessness or wantonness destroys the natural means of tree defense, it follows that men are left to their own inadequate devices to repair the blunder, in this case worse than a crime.

A justice of New York's supreme court says there are too many laws, courts and technicalities. The general public for some time has been suspecting that less law and more justice would better fill the average needs of the community, and it is quite gratifying to the lay mind to have its opinions confirmed by this expert decision.

A heart expert tells us that the chief cause of marital discord is quarreling about money. And yet, our millionaires are not altogether unknown to the divorce court.

Save your raisin seeds. A scientific investigator in California, where 3,000 or 4,000 tons of them are thrown away every year, has demonstrated that if human care, oil, meal and tannin can be made from them.

Science takes a fall out of romance by proving that hair cannot turn white in a single night, but many a brunette has become a blonde in that length of time.

Another victory for the paper trust. A Bostonese family cooked a turkey in a paper bag and then ate bag and all. We presume that when they cook the sacred codfish they do it in a paper bag and then throw away the codfish and eat the bag.

Doctor Wiley says we need more cook stoves and fewer pianos. We shudder to think of his opinion of the canned music we get out of phonographs.

PAPER BAG COOKING

WONDER-WORKING SYSTEM PERFECTED BY M. SOYER, WORLD'S GREATEST LIVING CHEF

FOR A CHILDREN'S PARTY.

By Martha McCulloch Williams. Suppose you try giving the children a paper-bag cooked party. On such an occasion, the paper bag comes gaily into its kingdom. Not the used bag, but one holding something cooked in another bag, or else regally ambushing a gift.

For such ambushing, spotless bags liberally with color or else decorate them with gilt and silver stars, pasted on the sides, and tie their necks with gay ribbon, putting inside a ruffle of fringed crepe paper matching the ribbon-color.

Edibles, of course, must be bagged very shortly before being distributed. Iced tartlets, small pretty fancy cakes, nuts, raisins, bits of crystallized fruit, all make admirable fillings.

What manner of sweets, fruits, candies, nuts, etc., appear must depend, of course, upon the hostess. She will not err if the candies are largely home-made and plentifully reinforced with fresh fruit and good cake. Nuts are essential, but should not be eaten too liberally. The best preventive of such excess is a satisfying menu. Here is one that should appeal to hungry young creatures, yet do them no sort of harm.

Hot Chocolate or Cocoa with Whipped Cream
Hot Chicken Biscuit
Hot Sweet Potato Biscuit
Homemade Candy
Salted Peanuts
Mince Turnovers
Pound Cake
Icecream Sandwiches
Fruit and Nuts

Make chocolate as you like; but have plenty of hot milk, also boiling water, at hand, so it can be varied to suit individual tastes.

For the chicken biscuit begin by roasting a fine fat chicken, duly washed and trussed, greased all over and bacon-covered on the breast. Do not stuff it, but put inside half a dozen stalks of celery and a peeled and quartered apple. Lay a few more stalks of celery in the bag, which needs a small lump of butter in addition to thick greasing, seal, and cook done, taking care the bag does not break. Remove carefully from the bag, and while still hot, mince the meat as fine as you can, mincing also the apple and celery, which will be cooked very soft.

Taste. If the light seasoning, which the chicken had is insufficient, add more salt and a bare dusting of pepper, red and black. Pour upon the minced mass the gravy from the bag, add a very little more butter and a spoonful or so of cream, mix well, put in a fresh well-greased bag and heat for five minutes. Take up and put by spoonfuls, rather scant ones, between hot biscuits, which have been rolled thin and baked double, after brushing over the lower one with melted butter. Keep hot inside a bag, in the hot stove where the flame is out, until needed.

Mince turnovers, which explain themselves, must be very small. Make the original round of paste about four inches across. Put only a teaspoonful of mince-meat upon it, fold it over very neatly and pinch the edges well together. Flatten and cook inside a buttered bag.

For the icecream sandwiches, cut very thin slices from a thick loaf of pound cake, frost the slices upon one side and lay them together, two and two, naked sides touching. At serving time, cut a very thin slice of icecream, lay it deftly between two of the frosted cake slices, and pass on to be eaten at once.

This second menu may please some households better. It is suited to afternoon serving, rather than evening. Peanut Brown Bread Sandwiches
Cider Cup or Tea-Lemonade
Oyster Patties or Mincod Chicken Turnovers

Bread and Butter Sandwiches
Clear Broth, Small Cups
Stewed Oranges with Frosted Individual Sponge Cakes

Fruit
Nuts
Candy
Directions have been given for elder cup and tea-lemonade. Roast and grind the peanuts, season lightly with salt and mix with either melted butter or a very mild French dressing to a rather stiff paste. Spread between very thin slices of buttered brown bread and keep moist until wanted.

For oyster patties, bake shells of puff paste inside paper bags, cool, and fill with oysters prepared as for oyster sandwiches. Prepare chicken as for the chicken biscuit, but bake it in tiny turnovers. Boll the bones of it with a little fresh celery and a sliced tomato to make the broth.

Thought to Do Him Honor

Humorous Error of Keeper That Shocked Haughty Millionaire and His Obsequious Host.

Lord Decies, at a supper at the Ritz-Carlton following the New York horse show, told a good story about an American millionaire.

"His first name is the sounding one of Augustus," Lord Decies said. "You know how he travels—with what a retinue of valets and chauffeurs and secretaries. Well, it was with even a grander retinue than usual that he arrived, at the opening of the shooting season, at a certain English country house. He arrived, I understand, with seven motor cars.

"Of course he was treated on all sides with the profoundest deference. But the head keeper called him by his first name! Actually!

"The head keeper didn't seem lacking in respect; gave him a splendid place, saw that he got lots of birds and so on; but, all the time, it was 'Augustus this' and 'Augustus that'.

Cut the oranges carefully around remove the peel in two sections and notch the edges of each, thus making pretty cups. Slice the fruit thin, taking away strings and white pithy rind, arrange in the cups, cover with sugar, put a little shredded crystallized ginger on top and keep cool till wanted.

Bake the sponge cake in a square shallow mould. Let it get cold, cut in small squares, frost with tinted icing and serve in a basket lined with white crepe paper frills.

DINNER PARTY MENUS.

So many letters have asked for menus suitable throughout for cooking in paper bags that here follow several, each suitable for a party dinner. Direction for cooking more than half their component parts have already been printed.

If you feel that you must begin your party feast with raw oysters, take them straight—from the half-shell. If the half-shell way cumbers you, serve the oysters in cocktails.

If your oysters must be hot, put them in a paper bag after draining them well, add a generous lump of butter for each dozen of the oysters, a dusting of pepper and a little salt. Seal the bag, which must be thickly buttered, and cook for six minutes inside a very hot oven.

Here is my ideal paper bag cooked dinner for six.

Grapefruit au Rhum
Olives Warm in Sherry
Salted Peas
Spiced Plums
Celery
Apple or Cranberry Sauce
Roast Turkey
Raisin Stuffing
Gravy from the Bag
Endive Salad
Sharp French Dressing
Sweet Potatoes in Syrup
Cauliflower au Gratin
Mince Pie
Sweet Potato Custard
Fruit and Nuts in Variety
Black Coffee
Wafers, Cheesed or Plain with Pimento Cheese

Here is a Christmas dinner for hearty appetites:
Oysters, Bag, Stewed and Served in Separate Bags
Celery
Toasted Crackers

Quartered Lemons
Salted Peas
Radishes Sharp Pickle
Roast Goose, Apple and Onion Stuffing
Baked Spanish Onions
Baked Irish Potatoes
White Turnips
Apple Sauce
Cucumber Catsup
Hot Corn Bread
Cold Slaw
Boiled Dressing
Pimento Sandwiches
Water Wafers
Pumpkin Pie
Banana Pie
Pound Cake
Caramel Cake
Nuts and Raisins
Coffee in large cups
Sweet Cider
Water Wafers
Dried Beef Crisped in a Pan

Beef thus crisped till it crackles in the teeth is wonderfully relished at the end of a heavy dinner. It gives the saving tang of salt that is so refreshing. A very little—a mere mouthful, suffices. Put it thinly in a clean pan, with a tiny dot of butter, wet the pan in the oven after the fire is out, but while there is still heat, shut the door and leave till wanted. The beef can be crisped over a low flame, of course, if the oven is wanted for other use. Make the wafers also hot and crisp.

To make pimento sandwiches, mince half a can of pimentos, rub them well through a cake of the best cream cheese, adding enough French dressing to make the mixture spread smooth on the buttered bread. Few better accompaniments for any sort of salad can be found.

Oyster Broth
Hot Oyster Sandwiches
Brown Bread
Celery
Salted Peas
Radishes
Fresh Ham, Stuffed and Roasted
Sweet Potatoes cooked in the Ham-bag
Cabbage Pudding
Baked Onions
Baked Apples
Baked Potatoes
Prune Whip (entree)
Romanine Salad, Sour Cream Dressing
Hot Biscuit
Ginger Pudding, Lemon Sauce, Fruit and Nuts
Coffee in large cups
Ale Cider

Drain the liquor from the oysters, strain it, add to it its own bulk of rich milk, and if the quantity is insufficient half its own bulk of good stock. Season with salt and pepper, and make very hot, but do not let it quite boil. Stir so the broth shall not curdle. Pour into a hot tureen, already furnished with tiny squares of hot toasted stale bread or crisped oyster crackers.

For the sandwiches make a light, rich biscuit dough, cut it in four-inch squares, bake them quickly, split while very hot, and fill after buttering with the oysters which have been bearded, chopped well, and made very hot in a bag with butter cream, a dash of cherry or lemon juice or elder, seasoned lightly with salt and pepper and cooked for three to five minutes. Serve as quickly as possible along with the broth.

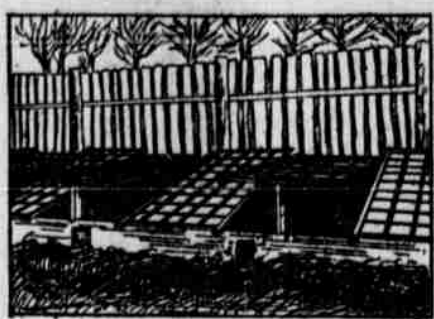
For sour cream dressing beat until very light two yolks of egg with a pinch of salt, a dust of pepper and a little paprika. Then add half a cup of thick sour cream and cook over water, stirring hard all the time for five minutes. Add a heaping tablespoonful of butter, a tablespoonful of lemon juice and two of vinegar. (Copyright, 1911, by the Associated Literary Press.)

FARM AND BEES

VENTILATE HOT-BED FRAMES

Temperature Carried Depends Greatly on Crop Being Grown—Prevent Plants Becoming "Drawn."

By W. R. BEATTIE.
The temperature at which the air of hotbeds should be carried will depend entirely upon the crop being grown. Thermometers should be placed at intervals in the beds, as it is not safe to judge the temperature by personal sensation. If lettuce, parsley, or radishes are growing in the beds, the temperature should not go above 70 degrees F. before ventilation is given; on the other hand, if the frames are filled with cucumbers,



Sash-Covered Frames, Showing a Fence Used to Break the Force of the Wind, and Notched Sticks Used Under the Sash for Ventilating the Beds.

ex-plants, or peppers, the temperature may run 8 to 10 degrees higher. It should be borne in mind that any covering, whether cloth or sash, will exclude a part of the light, and every precaution is necessary to prevent the plants becoming "drawn." The safest plan is to keep the temperature a trifle low and thus retain the plants in a strong, thrifty condition. Where tender plants are being grown under cloth there is greater danger of injury from keeping them covered too tightly than from exposure to moderate cold.

In the case of cloth-covered frames the covers are left off during bright weather and the plants subjected to open-air conditions. When there is danger of cold the covers are put on at night, and during unfavorable weather they are frequently left on during the day. While the cloth covers conserve the heat, they at the same time exclude the sunlight, and if they are kept on too great a portion of the time the crops will become drawn and spindling.

FEEDING FOR EARLY SWARMS

Little Honey Gatherers So Stimulated by Feed That Brood Rearing Will Be Rapidly Increased.

(By H. F. GRINSTEAD.)
Ten pounds of sugar fed to the bees when maples are in bloom will make them swarm two weeks earlier than otherwise, and we all know the value of having the swarms at their best during white clover and basswood flow. No matter if they have plenty of honey, they will be so stimulated by the feeding that brood rearing will be rapidly increased. It seems that bees require more than honey for

brood rearing, and the first pollen bearing flowers are worked on by the bees.

I don't know what a bee could get out of flour unless it would be something like pollen, but bran, shorts or flour placed in a box near the hives will soon be a working mass of bees. They will continue to work on this till there is an abundance of flowers, and I have never known any ill effects from feeding it to them. After they have worked on it the bran or flour appears drier, but is still fit for animals.

Growing the Cosmos.

If you want to get some satisfaction out of the cosmos sow it early and push it along as fast as you can. It does not transplant readily, therefore grow it in pots. Shift it along until it is growing in a nine-inch pot. Then sink the pot in a border and when the time the plants are six inches high until the end of July or early in August. This will keep the plants low and stocky. Long after frost comes your cosmos will be giving you your beautiful flowers for the table.

Raising Squash.

A man who raised a 300-pound squash says he did it by the following method. Two wheelbarrow loads of old hen manure was mixed with the soil in the hill, being put in quite deep and over a wide area. Then only one plant was allowed to remain in the hill, and only one specimen of fruit was allowed to remain on that plant.

Good Roads Essential.

Good roads are absolutely essential. In one county of a western fruit section, a fruit growers' association says that in one year the bad roads lost their members over \$300,000 by damaging the fruit.

Manure in Garden.

Stable manure will do a lot of good in the garden. It is better there than in the barns. Potato land will be especially responsive to stable manure enrichment.

Rotation for Garden.

Early peas may be followed by celery or cabbage or potatoes, followed by late beans or corn, thereby getting several crops from the same ground each year.

BEE KEEPING IS DECREASING

United States Department of Agriculture Attributes Cause to Brood Diseases of Insects.

The census of 1910 shows a decrease of almost 800,000 colonies of bees on the farms of the United States. There is also a considerable decrease in the number of farms reporting bees. Since bee keeping is one of the important and profitable minor branches of agriculture, this decrease among farmer bee keepers is unfortunate.

Bee keeping is fast becoming the business of the specialist, and the number of men who devote their entire attention to the business is rapidly increasing. However, there is no reason why the average farmer can not keep a few colonies of bees to supply honey for home consumption with perhaps some surplus for sale in good years.

The United States department of agriculture attributes most of the reported decrease to the brood diseases of bees which are now found widely distributed in the United States. Where disease exists the bee keepers often lose colonies and attribute their loss to some other cause. It is quite possible to keep bees with profit with disease prevalent in the neighborhood provided the bee keeper knows how to treat the disease.

MAKING HEAVY WAGON JACK

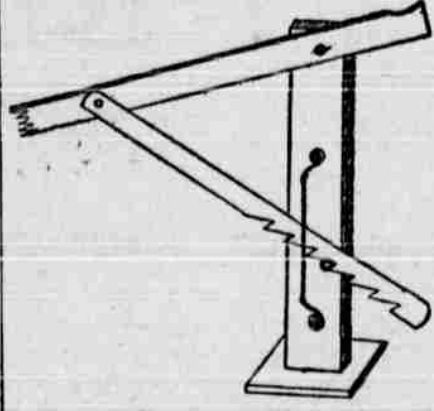
List of Material Required Includes Four Pieces of Wood, Three Bolts and Two Screws.

By W. J. GORDON.
Four pieces of wood, three bolts, two screws and one piece of wire completes the list of material required for a very simple and handy wagon-jack.

One piece of 2x4 hardwood, two feet six inches long for the main upright; one piece of 1x4 hardwood, two feet long, for lever; one piece 1x4 hardwood, with notches.

One piece of two-inch stuff 10 inches square for the base.

The lever is secured to the upright with half-inch bolt 3 1/2 inches long. The piece with the notches is fastened to the lever with a half-inch



A Heavy Wagon Jack.

bolt, and the piece of wire that holds the notched piece in place is fastened to the upright piece with screws.

Keeping Bees.

The census shows a decrease of almost 800,000 colonies of bees on the farms of the United States. There is also a considerable decrease in the number of farms reporting bees. Since bee keeping is one of the important and profitable minor branches of agriculture, this decrease among farmer bee keepers is unfortunate. No returns are available for bee keepers in towns and cities.

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Test for Acid Soil.

A common, simple and inexpensive test for acid soil is by the use of litmus paper. A piece of moist soil is taken, broken in two, and a piece of blue litmus paper pressed between the two halves and left for 20 minutes or half an hour. At the end of this time the pieces are again pulled apart, the paper removed and allowed to dry. If the paper is red or nearer red than it was before placing in the soil, it is an indication of the presence of acid. This is also a sign that finely ground limestone will benefit such a soil. For five cents, sufficient blue litmus paper can be secured, from your druggist, to make a thorough test for acid on a quarter section.

Wet Lands.

Working the soil when it is wet will make it coarse and lumpy the whole season.

Bees and Farm Notes

Poultry manure is a fine dressing for the vegetable garden.

A practical system of rotation can be worked out for every farm.

Poultry manure is particularly good for forcing the growth of onions. Sheep-killing dogs and egg-sucking dogs make real nice soft robes and rugs. Tan their hides.

The size of the farm is of not so much importance as the manner in which the work is done.

Too much care can hardly be taken in making sure that no weed seeds are sown with your grain seed.

It is well to remember that commercial fertilizers should not replace farm manures, but simply reinforce them.

Hollyhocks and golden-glow may be grown along the fence at the back or side of the house, and require but little room.

Squash bugs may be trapped by laying shingles near the plants. The bugs will be found under them early in the morning.

IDEAS FOR HOME BUILDERS

BY WM. A. RADFORD.

Mr. William A. Radford will answer questions and give advice FREE OF CHARGE on all subjects pertaining to the subject of building, for the readers of this paper. On account of his wide experience as Editor, Author and Manufacturer, he is, without doubt, the highest authority on all these subjects. Address all inquiries to William A. Radford, No. 178 West Jackson boulevard, Chicago, Ill., and only enclose two-cent stamp for reply.

Wide houses are becoming very popular, but you must have considerable lot room sideways. The deep, narrow lots so often found in eastern cities are not well calculated to furnish a proper setting for a house the width of this one. The house is not such a great big affair, either, for, while the width is 47 1/2 feet, the depth is only 29 feet. But you get the size at the sides, where you must need it. This plan is well suited to a suburban lot where you are supposed to have plenty of elbow room, where you can mow the grass on your lawn without walking over on your neighbor's lot to turn around.

It is not an expensive house to build, because the main frame work is rectangular in form with square corners. There are projections enough to relieve the monotony of the straight-sided house, but they are also square corners and easily constructed. And the roof is all plain, straight work that any carpenter can work on to advantage. These are all points that save in expense when building. You know that the main cost of a house is the labor, and I am going to give you another pointer. You can build a house that is just as good, with a great deal less money, if you select a design with trimmings that may be furnished from stock carried regularly by lumber men, because you are saving hand labor. Stock patterns of moldings, doors, and what are termed cabinet parts of houses, that are carried in regular stock, are just as neat and attractive as special designs worked out to fit some particular style. There are so many stock patterns and sizes to choose from that almost any one can

to have a little warning a few minutes before answering the door bell if possible. You know life is made up of a great many little things, and this is one of them. If we can get all the little details arranged to our liking, the big things will take care of themselves.

In studying a house plan, the size of the family, distance from town, railroad, or other transportation facilities, the size of the lot, the neighborhood,

be satisfied without going into specialities. The shape and general plan of this house make it possible to lay out good, large, square corner rooms downstairs, with a center hall and bathroom in the rear, without encroaching upon the size of one room to accommodate another.

I like a center hall when you have enough room. It gives an impression of elegance as you enter the front door. First impressions are often lasting. True hospitality commences as you enter the house. If you receive the right kind of greeting you feel at home at once. It assists a hostess immensely to have an entrance to her home that impresses guests favorably at first glance.

Besides the general appearance, this hallway is a great convenience. It connects the front and back halls in an easy manner and offers a convenient way of going upstairs or down cellar. In fact, the two halls and stairway de-



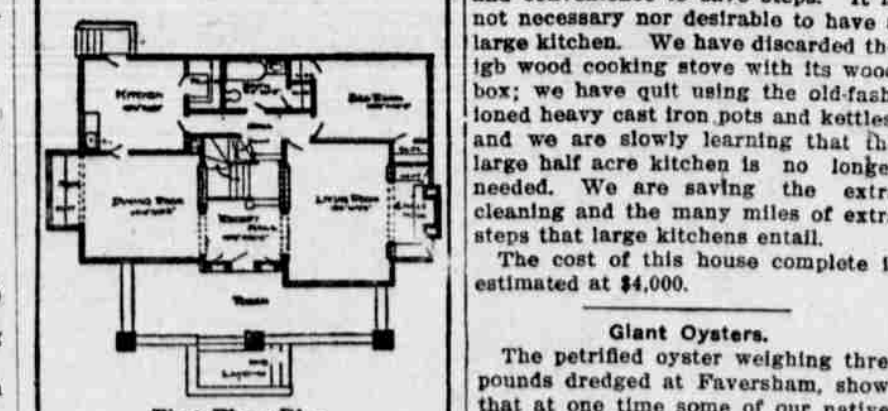
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and a great many other things must be taken into account. While a man's house may be his castle, he does not want to stay in the house all the time, and he cannot live alone. In building he must provide not only for his family, but on certain occasions for his friends as well.

In this plan the large living room with the big fireplace flanked at the sides with comfortable seats help to make the house attractive to others, as well as ourselves. Such rooms usually are furnished with large, heavy furniture that is comfortable as well as attractive to look at. The fireplace itself is a splendid ornament and of course it is always embellished with interesting bric-a-brac and there is always a fire when the temperature requires one. Any woman can be popular in the neighborhood if she has a room like this and understands how to entertain in proportion to her advantages.

While the front of the house is given special consideration, the kitchen is by no means neglected. It has a corner of the house all by itself with a good pantry and plenty of windows and convenience to save steps. It is not necessary nor desirable to have a large kitchen. We have discarded the high wood cooking stove with its wood box; we have quit using the old-fashioned heavy cast iron pots and kettles, and we are slowly learning that the large half acre kitchen is no longer needed. We are saving the extra cleaning and the many miles of extra steps that large kitchens entail.

The cost of this house complete is estimated at \$4,000.



First Floor Plan

serve special consideration. It would be difficult to design anything more appropriate for a house of this size and shape.

There is one bedroom and bathroom on the first floor. This makes a very convenient arrangement where there are only two in the family and guest rooms are wanted for occasional visitors. Advantage is taken of the big roof to build two splendid bedrooms on the second floor with fine large windows in the gable ends. Besides these we have a second bathroom, which is a great convenience when there are more than two or three persons in the house.

The plan works well in another way. If a maid is kept you have conveniences downstairs that will appeal to a first-class girl. Times are such that you cannot keep good help unless you

Glant Oysters. The petrified oyster weighing three pounds dredged at Faversham, shows that at one time some of our natives must have rivalled American oysters in size. In the seventeenth century gigantic British oysters were occasionally seen. In Mouffe's "Health's Improvement," published 1655, we read: "Alexander, with his friends and physicians, wondered to find oysters in the Indian seas a foot long; and in Pliny's time they marveled at an oyster which might be divided into three. But I dare, and do truly, affirm that at my eldest brother's wedding at Aldham hall, Essex, I did see a Felsen oyster divided into eight good morsels, whose shell was nothing less than that of Alexander's."—London Chronicle.

Tax on Bachelors Over Twenty-Four. At the last sitting of the town council of Nagyberkata, Hungary, it was decided almost unanimously to introduce a special tax on bachelors over twenty-four. The amount is to vary between 20 pence and £4 according to the pecuniary circumstances of each unmarried man. The proceeds will be entirely devoted to the foundation and maintenance of an asylum for poor homeless children.